Annual Index—Volume XXXVIII, 1961

Author

A

Adam, W. H. See Silver, A. H.
Alfin-Slater, R. B. See Shull, R. L.
Ali, G. M. See Johnson, A. R.
Allen, L. E. See Carter, F. L.
Anders, D. E. See Pryde, E. H.
Anderson, R. M. See Harris, J. C.
Applewhite, T. H., Diamond, M. J., and Goldblatt, L. A. Chromatostrip analysis of fatty acid derivatives, 609
Arnold, L. K., and Choudhury, R. B. R. The fatty acid composition of cottonseed oil at various stages of solvent extraction, 87
—— Choudhury, R. Basu Roy, and Chang, Huan-Yang. Relation of the quality of solvent-extracted soybean oil and residual oil content of meal, 336
Ast, H. J., and Vander Wal, R. J. The structural components of milk triglycerides, 67

B

Bailey, A. V., Magne, F. C., Pittman, R. A., and Skau, E. L. Letter to the Editor re effect of extraction temperature and refining on the halphen-test response of cottonseed oil, 505
Banes, Daniel. See Yartzoff, Andrew.
Bauer, S. T., Gill, P. R., and Price, R. E. Preparation and properties of esters of monohydric alchols and fatty acids of tall oils, 127
Bauman, A. J. See Rouser, George
Beal, R. E., Sohns, V. E., Eisenhauer, R. A., and Griffin, E. L. Production of linolenic acid from linseed oil, 524
Beare, Joyce L., Craig, B. M., and Campbell, J. A. Nutritional studies of partially hydrogenated rapeseed oil, 310
Beck, E. C. See Jungermann, E.
Bell, E. W. See Miller, W. R.
Berardi, L. C. and Frampton, V. L. Spontaneous conversion of gossypol to anhydrogossypol, 51
Berry, J. F. See Kritchevsky, David.
Bhalerao, V. R., Endres, J. G., and Kummerow, F. A. A method for determining the carbonyl value in thermally oxidized fats, 689
Bhatty, M. K. See Khan, S. A.
Bickford, W. G. See Placek, L. L.
Biely, J. See March, B. E.
Black, L. T., Kirk, L. D., and Mustakas, G. C. The determination of residual alcohol in defatted alcohol washed soybean flakes, 484
Blank, M. L. See Privett, O. S.
Booman, K. A. See Mansfield, R. C.
Bressani, Ricardo. See Elias, L. G.
Brobst, K. M. See Chang, S. S.
Brown, E. L. See Ginn, M. E.
Brown, W. D. See Tappel, A. L.
Bruyn, J.de, and Schogt, J. C. M. Isolation of volatile constituents from fats and oils by vacuum degassing, 40

C

Campbell, J. A. See Beare, Joyce L.
Carew, Jr., L. B., Hill, F. W., and Nesheim, M. C. The comparative value of heated ground unextracted soybeans and heated dehulled soybean flakes as a source of soybean oil and energy for the chick, 249
Carter, F. L., Cirino, V. O., and Allen, L. E. Effect of processing on the composition of sesame seed and meal, 148
Chang, Huan-Yang. See Arnold, L. K.
Chang, S. S. A new technique for the isolation of flavor components from fats and oils, 669
—— Brobst, K. M., Tai, H., and Ireland, C. E. Characterization of the reversion flavor of soybean oil, 671
Chapman, D. G. See Sahasrabudhe, M. R.
Chohan, J. G. See Rabari, L. F.
Choudhury, R. Basu Roy. See Arnold, L. K.
Christianson, George. Letter to the Editor re laboratory device for metering liquids, 380
Cirino, V. O. See Carter, F. L.
—— See Eaves, P. H.
Claggett, F. See March, B. E.
Clark, Gladys C. See Novak, A. F.
Clark, R. A. See Teeter, H. M.
Coleman, M. H. Further studies on the pancreatic hydrolysis of some natural fats, 685
Coleman, R. D. See Shull, R. L.
Covell, J. B. See Privett, O. S.
Cowan, J. C. See Frankel, E. N.
—— See Friedrich, H. M.
—— See Miller, W. R.
—— See Pryde, E. H.
—— See Teeter, H. M.
Craig, B. M. See Beare, Joyce L.
Crauer, L. S., and Sullivan, F. E. Determining refining loss by the sodium balance method, 172
Creech, B. G. Column Chromatography—introduction and general considerations, 538
—— Isolation of neutral lipids by column chromatography, 540
Currie, G. T. See Gaddis, A. M.

D

Dante, Beatrice. See Layton, L. L.
D'Aquin, E. L., Graci, A. V. Jr., Vix, H. L. E., and Gastrock, E. A. Improved extraction efficiency by double-soak, filtration-extraction process, 258
—— Pominski, Joseph, Vix, H. L. E., and Gastrock, E. A. Filtration-extraction of safflower seed on a bench scale, 44
Davis, N. D. Peanut storage studies; effect of storage moisture on three varieties of runner peanuts, 516
DeEds, Floyd. See Layton, L. L.
De Jarlais, W. J., O'Donnell, J. L., and Teeter, H. M. Preparation of some ethyl higher-allyl acetals and their conversion to vinyl ethers, 241
Dhopeshwarkar, G. A., and Mead, J. F. Role of oleic acid in the metabolism of essential fatty acids, 297
Diamond, M. J. See Applewhite, T. H.
Dollear, F. G. See Verberg, Gerald.
Dugan, L. R. Jr. See Laszlo, Herta.
—— See Mabrouk, A. F.
Dupuy, H. P. See Novak, A. F.
Dutton, H. J. See Johnston, A. E.
—— Monitoring eluates from chromatography and countercurrent distribution for radioactivity, 631
—— Scholfield, C. R., and Mounts, T. L. Glyceride structure of vegetable oils by counter-current distribution. V. Comparison of natural, interesterified, and synthetic cocoa butter, 96
—— See Scholfield, C. R.
—— See Selke, E.
—— Some application of mass spectrometry to lipid research, 660
Dye, N. H. See Layton, L. L.

E

Earle, F. R. See Mikolajczak, K. L.
Eaves, P. H., Spadaro, J. J., Cirino, V. O., and Patton, E. L. A monoglyceride-rich tung oil product, 443
Eisenhauer, R. A. See Beal, R. E.
Elias, L. G., and Bressani, Ricardo. The nutritive value of the Brazil nut oil, 450
Ellis, Rex. See Gaddis, A. M.
Endres, J. G. See Bhalerao, V. R.
Entenman, Cecil. The preparation of tissue lipid extracts, 534
Evans, C. D. See Frankel, E. N.
—— See Selke, E.

F

Feigenbaum, A. S., Fisher, H., Leveille, G. A., Weiss, H. S., and Grisinger, P. The polyunsaturated fatty acid and cholesterol concentrations of plasma and aorta and their relationship to avian atherosclerosis, 93
Fett, H. M. A method for the determination of the water-insoluble combined lactic acid content of shortenings containing lactylated emulsifiers, 447
Feuge, R. O. See Landmann, Werner.
—— See Shull, R. L.
—— See Spadaro, J. J.
—— See Thaung, U Kyaw.
Firestone, David, Horwitz, William, Friedman, Leo, and Shue, G. M. The examination of fats and fatty acids for toxic substances, 418
—— Horwitz, William, Friedman, Leo, and Shue, G. M. Heated fats. I. Studies of the effects of heating on the chemical nature of cottonseed oil, 253
—— See Yartzoff, Andrew.
Fisher, H. See Feigenbaum, A. S.
Formo, M. W. See Shulman, Sol.
Frampton, V. L. See Berardi, L. C.
—— See King, W. H.
—— See Pons Jr., W. A.
Frankel, E. N., Evans, C. D., McConnell, D. G., and Jones, E. P. Analyses of lipids and oxidation products by partition chromatography. Fatty acid hydroperoxides, 124
—— Evans, C. D., Moser, H. A., McConnell, D. G., and Cowan, J. C. Analyses of lipids and oxidation products by partition chromatography. Dimeric and polymeric products, 130
—— Nowakowska, Janina, and Evans, C. D. Letter to the editor reformation of methyl azelaaldehydate on autoxidation of lipids, 161
Friedman, Leo. See Firestone, David.
—— See Yartzoff, Andrew.
Friedrich, J. P., Teeter, N. J., Cowan, J. C., and McManis, G. E. Liquid C-18 saturated acids derived from linseed oil, 329

G

Gaddis, A. M., Ellis, Rex, and Currie, G. T. Carbonyls in oxidizing fat. V. The composition of neutral volatile monocarbonyls from autoxidized oleate, linoleate, linolenate esters and fats, 371
Gaertner, V. R. Phenolic aminosulgonate surfactants, 212
—— Sucrose ether- and ester-linked surfactants, 410
Gardner, H. M. See Silver, A. H.
Garrett, V. H. See Lyon, C. K.
Gast, L. E. See Teeter, H. M.
Gastrock, E. A. See D'Aquin, E. L.
Gayle, L. A. See Shull, R. L.
Geisler, A. S. Fluid shortening medium, 306
Gellerman, Joanne L. See Schlenk, Hermann.
Gill, P. R. See Bauer, S. T.
Ginn, M. E., Brown, E. L., and Harris, J. C. Solubilization of fatty soils by a radiotracer technic, 361
—— and Harris, J. C. Correlation between critical micelle concentration, fatty soil removal, and solubilization, 605
—— Kinney, F. B., and Harris, J. C. Effect of cotton substrate characteristics upon surfactant adsorption, 138
Goldblatt, L. A. See Applewhite, T. H.
—— See Lyon, C. K.
Goudie, C. See March, B. E.
Graci, A. V. Jr. See D'Aquin, E. L.
Griffin, E. L. See Beal, R. E.
—— See Mustakas, G. C.
Griminger, P. See Feigenbaum, A. S.
Gros, A. T. See Shull, R. L.
Gros, Audrey. See Thaung, U Kyaw.

H

Hamilton, James G., and Muldrey, James E. Glass paper chromatography of lipids, 582
Hammond, E. G. See Jones, G. V.
Harris, J. C., Anderson, R. M., and Satanek, J. Removal of fatty soil from glass by surfactants and surfactant-builder compositions, 123
—— and Satanek, Joseph. Radiotagged soils. Removal from several substrates and adsorption site character, 244
—— and Satanek, Joseph. Removal of radiotagged protein and stearic acid soil from glass, 169
—— See Ginn, M. E.
Harris, R. S. See Reporter, M. C.
Harris, W. B., Harris, W. D., and Wamble, A. C. An engineering approach to the design of cottonseed aeration systems, 57
Harris, W. D. See Harris, W. B.
Hart, J. R. An investigation of oven methods for determining the moisture content of shelled peanuts, 190
Hatch, M. J., and Smith, H. B. Use of snakecage polyelectrolytes for purifying glycerine, 470
Hayes, H. See Morris, L. J.
Heller, Dorothy. See Rouser, George.
Henry, D. L. Report of the uniform methods committee, 1960, 224
Herb, S. F. See Kaunitz, Hans.
Hill, F. W. See Carew, L. B. Jr.
Hoffman, C. A. See Kaiser, H. R.
Hoffmann, G. Isolation of two pairs of isomeric 2,4-alkadienals from soybean oil-reversion flavor concentrate, 31
—— 3-cis Hexenal, the "green" reversion flavor of soybean oil, 1
Holman, R. T. See Morris, L. J.
—— See Vioque, E.
Holmes, R. L., and O'Connor, R. T. Chemical and physical characteristics and possible configuration of toxins from tung kernels, 520
Holt, K. E. Third interim Report of the A.O.C.S.-A.O.A.C. Crude Fiber Liaison Committee, 1959-1960, 150
Hopkins, C. Y. Nuclear magnetic resonance in lipid analysis, 664
Horning, E. C. Separation of steroids by gas chromatography, 625

Horwitz, William. See Firestone, David.
—— See Yartzoff, Andrew.
Huebner, V. R. The analysis of glycerides by high temperature gas-liquid partition chromatography, 628
Hughes, J. P. See Place't, L. L.

I

Ireland, C. E. See Chang, S. S.

J

Jacobson, G. A., Tiemstra, P. J., and Pohle, W. D. The differential cooling curve. A technique for measuring certain fat characteristics, 399
—— See Weiss, T. J.
—— See Wiedermann, T. J.
Johnson, A. R., and Ali, G. M. Letter to the Editor re the preparation of pure methyl linoleate, 453
Johnson, R. E. See Kaunitz, Hans.
Johnston, A. E., Zilch, K. T., Selke, E., and Dutton, H. J. Analysis of fat acid oxidation products by countercurrent distribution methods. V. Low-temperature decomposition of methyl linolenate hydroperoxide, 367
Jones, E. P. See Frankel, E. N.
—— See Scholfield, C. R.
Jones, G. V. and Hammond, E. G. Analysis of the glyceride structure of coca butter by thermal gradient crystallization, 69
Jones, Quentin. See Mikolajczak, K. L.
Jordan, Jr., E. F., and Port, W. S. Low temperature aminolysis of methyl stearate catalyzed by sodium methoxide, 600
—— Palm, W. E., and Port, W. S. Polymerizable derivatives of long-chain fatty alcohols. III. Copolymers of some alkyl acrylates and acrylonitrile, 231
Jungermann, E., and Beck, E. C. Determination of germicide mixtures in soaps and detergents, 513

K

Kaiser, H. R., and Hoffman, C. A. Plant-scale operations for degumming, caustic refining, and water washing soybean oil by a two-step continuous process, 332
Karimullah. See Khan, S. A.
Kauffman, F. L., Weiss, T. J., Lee G. D., and Rockwood, B. N. Gas-liquid partition chromatography and ultraviolet absorption of oils before and after hydrogenation, 495
Kaunitz, Hans, Slanetz, C. A., Johnson, R. E., and Herb, S. F. Influence of lauroyl and myristoyl peroxides and oxidized cottonseed oil on depot fat and liver lipid composition, 301
Kelly, H. J. See Silver, A. H.
Khan, M. S. See Rahman, Aziz-Ur.
Khan, S. A., Qureshi, M. I., Bhatty, M. K., and Karimullah. Composition of the oil of asphodelus fistulosus (pinzi) seeds, 452
King, W. H., and Frampton, V. L. Properties of oil extracted from cottonseed with acetone-hexane-water solvent mixture, 497
—— Kuck, J. C., and Frampton, V. L. Properties of cottonseed meals prepared with acetone-petroleum ether-water azeotrope, 19
Kinney, F. B. See Ginn, M. E.
Kirk, L. D. See Black, L. T.
—— See Mustakas, G. C.
Kitzke, E. D., and Wilder, E. A. The cuticle wax of the Cuban palm, Copernicia hospita, 699
Knapp, F. W., and Tappel, A. L. Some effects of γ-radiation or linolenate peroxidation on α-tocopherol, 151
Kritchevsky, David, Langan, John, Markowitz, Jack, Berry, J. F., and Turner, D. A. Cholesterol vehicle in experimental atherosclerosis. III. Effects of absence or presence of fatty vehicle, 74
Kritchevsky, Gene. See Rouser, George.
Kuck, J. C. See King, W. H.
—— See Pons Jr., W. A.
Kummerow, F. A. See Bhalerao, V. R.

L

Landmann, W., Lovegren, N. V., and Feuge, R. O. Dilatometric properties of some glycerides of confectionery fats, 681
Landmann, Werner, Lovegren, N. V., and Feuge, R. O. Confectionery fats. II. Characterization of products prepared by interesterification and fractionation, 466
Langan, John. See Kritchevsky, David.
Laszlo, Herta and Dugan, L. R. Jr. A new method for quantitative determination of BHA, 178
Layton, L. L., Dante, B. T., Moss, L. K., Dye, N. H., and DeEds, Floyd. Electrophoretic fractionation of soluble antigenic protein from the seed of ricinus communis (castor bean), 405
—— Lee, Stephen, Dante, Beatrice, and DeEds, Floyd. Passive cutaneous anaphylaxis in the detection of seed antigens of ricinus communis (castor bean), 597
—— Moss, L. K., and DeEds, Floyd. The complex nature of castor sensitivity, 76
Lee, G. D. See Kauffman, F. L.
Lee, Stephen. See Layton, L. L.
Leveille, G. A. See Feigenbaum, A. S.
Locke, J. E. See Mansfield, R. C.
Lovegren, N. V. See Landmann, Werner.
—— See Spadaro, J. J.
Lundberg, W. O. See Privett, O. S.
Lutz, D. A., Weil, J. K., Stirton, A. J., and Witnauer, L. P. X-ray powder diffraction data on salts of α-sulfonated long chain acids, 493
Lyon, C. K. Garrett, V. H., and Goldblatt, L. A. Solvent-blown rigid urethane foams from castor-based polyols, 262

M

Mabrouk, A. F., and Dugan, L. R. Jr. Kinetic investigation into glucose-, frutose-, and sucrose-activated autoxidation of methyl linoleate emulsion, 692
—— and Dugan, L. R. Jr. Solubility of linoleic acid in aqueous solutions and its reaction with water, 9
Maerker, Gerhard, Saggese, E. J., and Port, W. S. Glycidyl esters. II. Synthesis of esters of commercial and pure fatty acids, 194
Maggiolo, A. and Tumolo, A. L. Reactions of ozone. V. A new method of determining unsaturated values of fatty acids and oils by ozone, 279
Magne, F. C. See Bailey, A. V.
—— Mod, R. R., and Skau E. L. Fatty acid morpholides as plasticizers for vinyl chloride resins. II. The morpholides of selectively hydrogenated and of epoxidized cottonseed fatty acids, 291
—— Mod, R. R., and Skau, E. L. Fatty acid morpholides as plasticizers for vinyl chloride resins. III. Ternary compatibility-composition diagrams for the oleic-linoleic-stearic and oleic-linoleic-palmitic systems, 294
Maier, V. P. See Tappel, A. L.
Mangold, H. K. Thin layer chromatography of lipids, 708
Mankowich, A. M. Hard surface detergency, 589
Mansfield, R. C., Locke, J. E., and Booman, K. A. The oxyethylation of dinonylphenol, 289
March, B. E., Biely, J., Goudie, C., Clagett, F., and Tarr, H. L. A. The effect of storage temperature and antioxidant treatment on the chemical and nutritive characteristics of herring meal, 80
Markowitz, Jack. See Kritchevsky, David.
Martinez, M. L. See Willard, J. G.
Mattil, K. F. See Wiedermann, T. J.
McCall, E. R. See Verberg, Gerald.
McConnell, D. G. See Frankel, E. N.
McGregor, W. G. See Sims, R. P. A.
McManis, G. E. See Friedrich, H. M.
Mead, J. F. See Dhopeshwarkar, G. A.
Mehltretter, C. L. See Otey, F. H.
Mertens, W. G., Rubin, L. J., and Teasdale, B. F. The production of salad oil by fractional crystallization with solvents, 286
Mes, J. C. See Sims, R. P. A.
Mikolajczak, K. L., Miwa, T. K., Earle, F. R., Wolff, I. A., and Jones, Quentin. Search for new industrial oils. V. Oils of cruciferae, 678
—— See Wilson, T. L.
Miller, W. J. Report of the Smalley Committee, 1960-61, 305
Miller, W. R., Bell, E. W., Cowan, J. C., and Teeter, H. M. Pressure reaction of maleic esters with vegetable oils, 235
Miwa, T. K. See Mikolajczak, K. L.
Mod, R. R. See Mange, F. C.
Moore, A. T. and Rollins, M. L. New information on the morphology of the gossypol pigment gland of cottonseed, 156
Morris, L. J., Hayes, H., and Holman, R. T. Naturally-occurring epoxy acids. III. Methods for their isolation, 316
—— Some proposals toward a new system of oral nomenclature for long-chain fatty acids, 197
—— See Viroque, E.
Morris, S. G. See Susi, H.
Moser, H. A. See Frankel, E. N.
Moss, L. K. See Layton, L. L.
Mounts, T. L. See Dutton, H. J.
Muldrey, James E. See Hamilton, James G.
Mustakas, G. C., Kirk, L. D., and Griffin, Jr., E. L. Bland undenatured soybean flakes by alcohol washing and flash desolventizing, 473
—— See Black, L. T.

N

Nash, A. M. See Smith, A. K.
Nesheim, M. C. See Carew, L. B. Jr.
Nesheim, Stanley. See Yartzoff, Andrew.
Nicolaides, Nicholas. See Rouser, George.
Norcia, L. N. Concurrent oxidation of cholesterol and corn oil sterols in autoxidizing lipid films, 238
Novak, A. F., Clark, Gladys C., and Dupuy, H. P. Antimicrobial activity of some ricinoleic and oleic acid derivatives, 321
Nowakowska, Janina. See Frankel, E. N.
—— See Scholfield, C. R.

O

O'Brien, John S. See Rouser, George.
O'Connor, Robert T. Near infrared absorption spectroscopy—a new tool for lipid analysis, 641
—— Recent progress in the applications of infrared absorption spectroscopy to lipid chemistry, 648
O'Connor, R. T. Report of the spectroscopy committee, 1959-60, 180
—— See Holmes, R. L.
—— See Verberg, Gerald.
O'Donnell, J. L. See De Jarlais, W. J.
Osipow, L. I., and Snell, F. D. Comparison of fatty acid esters of sucrose and of polyoxyethylene in built detergent compositions, 184
—— and Snell, F. D. Effect of water-soluble and water-insoluble long-chain polar additives on micellar solutions of sodium dodecylbenzene sulfonate, 594
Otey, F. H., Yeates, T. E., Mehltretter, C. L., and Rist, C. E. The preparation and properties of polyoxyethylene methyl glucoside fatty esters, 517

P

Palm, W. E. See Jordan, E. F. Jr.
Paschke, R. F. See Tolberg, W. E.
Pastor, H. P. See Placek, L. L.
Patel, R. D. See Rabari, L. F.
Patton, E. L. See Eaves, P. H.
—— See Spadaro, J. J.
Pelick, Nicholas, Supina, W. R., and Rose, Arthur. Letter to the Editor re Fryer, Ormand, and Crump's letter triglyceride elution by gas chromatography, 506
Peper, H. and Rosano, H. L. The effect of calcium ions on carbon suspensions, 500
Pittman, R. A. See Bailey, A. V.
Placek, L. L., Pastor, H. P., Hughes, J. P., and Bickford, W. G. Divinyl sulfone-eicostearate adducts as plasticizers and nitrile rubber, 107
Plessers, A. G. See Sims, R. P. A.
Pohle, W. D. See Jacobson, G. A.
Pominski, Joseph. See D'Aquin, E. L.
Pons, W. A. Jr., Kuck, J. C., and Frampton, V. L. Bleaching of off-colored cottonseed oils, 104
Port, W. S. See Jordan, E. F. Jr.
—— See Maerker, Gerhard.
Pratt, Charles, and Wender, S. H. Identification of Kaempferol-3-rhamnoglucoside and quercetin-3-glucoglucoside in cottonseed, 403
Price, R. E. See Bauer, S. T.
Privett, O. S., Blank, M. L., Covell, J. B., and Lundberg, W. O. Yellowing of oil films, 22
—— Blank, M. L., and Lundberg, W. O. An accelerated test of the yellowing tendency of drying oils, 27
—— Blank, M. L., and Lundberg, W. O. An ac- Determination of momo-, di-, and triglycerides by molecular distillation and thin-layer chromatography, 312
Probst, A. H. See White, H. B. Jr.
Pryde, E. H., Anders, D. E., Teeter, H. M., and Cowan, J. C. Ozonization of soybean oil. The preparation and some properties and aldehyde oils, 375

Q

Quackenbush, F. W. See White, H. B. Jr.
Qureshi, M. I. See Khan, S. A.

R

Rabari, L. F., Patel, R. D., and Chohan, J. G. Studies on germinating peanut seeds, 4
Rahman, Aziz-Ur, and Khan, M. S. Chemical investigation of oil of the seed of "White Todri" (Matthiola incana, R. Br.), 281
Rauhala, V. T. On free hydroxy acids of peat wax, 233
Reporter, M. C., and Harris, R. S. Effects of oxidized soybean oil on the vitamin A nutrition of the rat, 47
Rheineck, A. F. See Shulman, Sol.
Riser, G. E. See Roe, E. T.
Rist, C. E. See Otey, F. H.
Rockwood, B. N. See Kauffman, T. J.
Roe, E. T., Riser, G. E., and Swern, Daniel. Preparation, characterization and evaluation of mono- and diesters of carboxystearic acid, 527

Rogers, L. N. Report of the cellulose yield committee, 1960-61, 360
Rollins, M. L. See Moore, A. T.
Rosano, H. L. See Peper, H.
Rose, Arthur. See Pelick, Nicholas.
Rosen, M. J. Analysis of mixtures of ionic and nonionic surface-active agents. Separation and recovery of components by batch ion exchange, 218
Rouser, George, Bauman, A. J., Kritchevsky, Gene, Heller, Dorothy, and O'Brien, John S. Quantitative chromatographic fractionation of complex lipid mixtures: brain lipids, 544
—— Bauman, A. J., Nicolaides, Nicholas, and Heller, Dorothy. Paper chromatography of lipids: methods, application, and interpretations, 565
—— O'Brien, John, and Heller, Dorothy. The separation of phosphatidyl ethanolamine and phosphatidyl serine by column chromatography, 14
Rubin, L. J. See Mertens, W. G.
Rusoff, I. I. Report of the literature review committee: Annual review of the literature on fats, oils, and detergents, Part I., 1961, 339
—— Report of the literature review committee: Annual review of the literature on fats, oils, and detergents, Part II., 1961, 423

S

Saggese, E. J. See Maerker, Gerhard.
Sahasrabudhe, M. R. and Chapman, D. G. Partial fractionation of fatty acid triglycerides on a silicic acid column, 88
Sallee, E. M. Report of the uniform methods committee, May, 1961, 404
Satanek, J. See Harris, J. C.
Schlenk, Hermann. Crystallization of fatty acids, 728
and Gellerman, Joanne L. Column chromatography of fatty acids, 555
Schogt, J. C. M. See Bruyn, J. de.
Scholfield, C. R. Countercurrent distribution, 562
—— Jones, E. P., Nowakowska, Janina, Selke, E., and Dutton, H. J. Hydrogenation of linolenate. II. Hydrazine reduction, 208
—— Nowakowska, Janina, and Dutton, H. J. Glyceride structure of vegetable oils by countercurrent distribution. VI. Corn oil, 175
—— See Dutton, H. J.
—— See Selke, E.
Scott, W. E. See Susi, H.
Selke, E., Scholfield, C. R., Evans, C. D., and Dutton, H. J. Letter to the Editor re mass spectrometry and lipid research, 614
—— See Johnston, A. E.
—— See Scholfield, C. R.
Shue, G. M. See Firestone, David.
Shull, R. L., Gayle, L. A., Coleman, R. D., Alfin-Slater, R. B., Gros, A. T., and Feuge, R. O. Metabolic studies of glyceride esters of adipic acid, 84
Shulman, Sol, Formo, M. W., and Rheineck, A. E. Aliphatic urethanes. Effect of chain length on some physical properties, 205
Sikes, J. K. Letter to the editor re a simple graph for rapid calculation of refining settlement cup, 266
Silver, A. H., Adam, W. H., Gardner, H. M., and Kelly, H. J. Correlation of the mean-molecular weights of commercial alkylbenzenes with gas-liquid chromatographic data, 674
Sims, R. P. A., and Mes, J. C. The effect of relative concentrations on the efficiency of separation of polar and nonpolar lipids by alumina column chromatography, 229
—— McGregor, W. G., Plessers, A. G., and Mes, J. C. Lipid changes in maturing oil-bearing plants. I. Gross changes in safflower and flax, 273
—— McGregor, W. G., Plessers, A. G., and Mes, J. C. Lipid changes in maturing oil-bearing plants. II. Changes in fatty acid composition of flax and safflower seed oils, 276
Skau, E. L. See Bailey, A. V.
—— See Magne, F. C.
Slanetz, C. A. See Kaunitz, Hans.
Smith, A. K., Nash, A. M., and Wilson, L. I. Water absorption of soybeans, 120
Smith, C. R., Jr. See Wilson, T. L.
Smith, H. B. See Hatch, M. J.
Snell, F. D. See Osipow, L. I.
Sohns, V. E. See Beal, R. E.
Spadaro, J. J., Lovegren, N. V., Feuge, R. O., and Patton, F. L. Confectionery fats. I. Preparation by interesterification and fractionation on pilot-plant scale, 461
—— See Eaves, P. H.
Stein, Robert A. Fatty acid structure determination by chemical means, 636
Stingley, D. V., and Wrobel, R. J. The effect of trans-isomers on the physical properties of hydrogenated oils, 201
Stirton, A. J. See Lutz, D. A.
Sullivan, F. E. See Crauer, L. S.
Supina, W. R. See Pelick, Nicholas.
Susi, H., Morris, S. G., and Scott, W. E. Differentiation of 1- and 2-monoglycerides by near-infrared absorption spectroscopy, 198
Swern, Daniel. See Roe, E. T.

T

Tai, H. See Chang, S. S.
Tappel, A. L., Brown, W. D., Zalkin, H., and Maier, V. P. Unsaturated lipid peroxidation catalyzed by hematin compounds and its inhibition by vitamin E, 5
—— See Knapp, F. W.
Tarladgis, B. G. An hypothesis for the mechanism of the heme catalyzed lipid oxidation in animal tissues, 479
Tarr, H. L. A. See March, B. E.
Teasdale, B. F. See Merterns, W. G.
Teeter, H. M., Cowan, J. C., Gast, L. E., Yurgen, W. J., and Clark, R. A. Safflower oil adducts as plasticizers, 117
—— See De Jarlais, W. J.
—— See Miller, W. R.
—— See Pryde, E. H.
Teeter, J. C. See Friedrich, H. M.
Thaung, U Kyaw, Gros, Audrey, and Feuge, R. O. Characterization of oils from low-gland and glandless cottonseed, 220
Tiemstra, P. J. See Jacobson, G. A.
Tolberg, W. E., Paschke, R. F., and Wheeler, D. H. Methyl punicate, alpha and beta eleostearate. Cis, trans isomerism and structure, 102
Tumolo, A. L. See Maggiolo.
Turner, D. A. See Kritchevsky, David.

V

Vaccarino, C. A new industrial process for cottonseed, 143
Vander Wal, R. J. See Ast, H. J.
Verberg, Gerald, McCall, E. R., O'Connor, R. T., and Dollear, F. G. Cottonseed oil pigments: fractionation by means of molecular sieves, countercurrent distribution, and low-temperature crystallization, 33
Vioque, E., and Morris, L. J. Minor components of olive oils. I. Triterpenoid acids in an acetone-extracted orujo oil, 485
—— Morris, L. J., and Holman, R. T. Minor components of olive oils. II. trans-9:10-epoxystearic acid in orujo oil, 489
Vix, H. L. E. See D'Aquin, E. L.

W

Wamble, A. C. See Harris, W. B.
Weil, J. K. See Lutz, D. A.
Weiss, H. S. See Feigenbaum, A. S.
Weiss, T. J., Jacobson, G. A., and Wiedermann, L. H. Reaction mechanics of sodium methoxide-treatment of lard, 396
—— See Kauffman, F. L.
—— See Wiedermann, L. H.
Wender, S. H. See Pratt, Charles.
Wheeler, D. H. See Tolberg, W. E.
White, H. B. Jr., Quackenbush, F. W., and Probst, A. H. Occurrence and inheritance of linolenic and linoleic acids in soybean seeds, 113
Wiedermann, L. H. See Weiss, T. J.
—— Weiss, G. A., Jacobson, G. A., and Mattil, A comparison of sodium methoxide-treated lards, 389
Wilder, E. A. See Kitzke, E. D.
Willard, J. G., and Martinez, M. L. The selective hydrogenation of linolenic acid, 282
Wilson, L. I. See Smith, A. K.
Wilson, T. L., Smith, C. R. Jr., and Mikolajczak, K. L. Characterization of cyclopropenoid acids in selected seed oils, 696
Witnauer, L. P. See Lutz, D. A.
Wolff, I. A. See Mikolajczak, K. L.
Wood, G. F. Wool grease from the commercial solvent degreasing of raw wool, 216
Wrobel, R. J. See Stingley, D. V.

Y

Yartzoff, Andrew, Firestone, David, Banes, Daniel, Horwitz, William, Friedman, Leo, and Nesheim, Stanley. Studies of the chick edema factor. II. Isolation of a toxic substance, 60 Erratum, 147
Yeates, T. E. See Otey, F. H.
Youngs, C. G. Determination of the glyceride structure of fats, 62
Yurgen, W. J. See Teeter, H. M.

Z

Zalkin, H. See Tappel, A. L.
Zilch, K. T. See Johnston, A. E.

Subject

A

Acetals, unsymmetrical, preparation of, 241
Acetone, extraction of cottonseed with, 143
Acrylates, alkyl, copolymers of, 231
Acrylonitrile, copolymers of, 231
rubber, plasticizers for, 117
Adipic acid glycerides, metabolism of, 84
Alcohol, determination of, in soybean flakes, 483
Aldehyde oil, preparation of, from soybean oil, 375
2, 4-Alkadienals, from soybean oil, 31
Alkyds, yellowing rate of, 27
Alkyl acetals, preparation of, 241
Alkylbenzenes, gas chromatography of, 674
Alumina, thin-layer chromatography on, 708
Alyssum saxatile seed oil, composition of, 678
Amines, reaction of methyl stearate with, 600
Anhydrogossypol, formation of, 51
Antioxidants, effect of, on oxidation of linoleate, 692
Arabis alpina seed oil, composition of, 678
Arabis viriginica seed oil, composition of, 678
Ascorbic acid, effect of, on oxidation of linoleate, 692
Asphodelus fistulosus seed oil, composition of, 452
Azelaaldehydate, methyl, in autoxidized lipids, 161

B

Beef brain phosphatides, composition of, 14
Beef fat, carbonyls from, 371
Behenic acid, glycidyl ester of, 194
BHA, determination of, 178
Bile acids, thin-layer chromatography of, 708
Bleaching, of cottonseed oil, 104
Brain lipids, chromatography of, 544, 565
Brassica campestris seed oil, composition of, 678
Brassica carinata seed oil, composition of, 678
Brassica juncea seed oil, composition of, 678
Brassica napus seed oil, composition of 678
Brassica nigra seed oil, composition of, 678
Brassica oleracea var. capitata seed oil, composition of, 678
Brazil nut oil, composition of, 450
nutritive value of, 450
Butter, carbonyls from, 371
chromatography of, 628
Butter fat, chromatography of, 88
Butter oil, glyceride structure of, 67
Butylated hydroxyanisole, determination of, 178

C

Cakile edentula seed oil, composition of, 678
Camelina sativa seed oil, composition of, 678
Capsella bursa-pastoris seed oil, composition of, 678
Carbamates, physical properties of, 205
Carbon black, effect of calcium ions on dispersions of, 509
Carbonyl value, determination of, 689
Carboxystearic acid, esterification of, 527
plasticizers from, 527
Castor bean, antigenic proteins from, 405
Castorbean proteins, antigenicity of, 597
Castor oil, preparation of urethane foams from, 262
Castor seed, allergen from, 76
Cellulose, chromatography on, 544
Cheiranthus cheiri seed oil, composition of, 678
Chick edema factor in fatty products, 418
bioassay for, 418
erratum, 147
isolation of, 60
Chicken fat, glyceride structure of, 62, 685
Chicks, nutritive value of soybeans for, 249
Cholesterol, effect of fat on atherogenicity of, 74, 93

effect of corn oil sterols on oxidation of, 238
oxidation of, 238
Chromatography, column, review of, 538, 540, 544, 555
gas-liquid, fatty acid analysis by, 495
gas-liquid, of glycerides, 628
gas, of steroids, 625
liquid-liquid, review of, 555
monitoring devices for, 631
of lipids, on alumina, 229
paper, review of, 565, 582
thin-layer, review of, 708
Chromatostrips, lipid analysis with, 609
Cocoa butter, carbonyls from, 371
characteristics of, 466
glyceride structure of, 62, 69, 96, 685
properties of, 96
proton resonance spectrum of, 664
Coconut oil, differential cooling curve of, 399
effect of, on avian atherosclerosis, 93
glyceride structure of, 685
nutritive value of, 297
Concrete, protection of, with linseed oil, 24
Confectionery fats, dilatometry of, 681
preparation of, 461, 466
Copernicia hospita, cuticle wax from, 699
Corn oil, carbonyl value of, 689
chromatography of, 88
effect of, on avian atherosclerosis, 93
effect of, on cholesterol deposition, 74, 93
effect of, on cholesterol oxidation, 238
flavors from, 669
glyceride structure of, 175
nutritive value of, 297
thermal oxidation of, 689
Cotton, soil removal from, 605
surfactant adsorption on, 138
Cottonseed, acetone extraction of, 143
Cotton aeration systems, 57
flavonol glycosides from, 403
Cottonseed meal, extraction of, 19
properties of, 19
Cottonseed, morphology of pigment gland in, 156
Cottonseed oil, bleaching of, 104
color index of, erratum, 73
composition of, 87
determining dimers in, 130
effect of heat on composition of, 253
fatty acid analysis of, 495
filtration-extraction of, 258
Halphen-test response of, 505
hydrogenated, confectionery fat from, 461, 466
hydrogenated, differential cooling curve of, 399
hydrogenation of, 201
low-gossypol seed of, 220
oxidized, nutritional effect of, 301
pigments, fractionation of, 33
solvent extraction of, 497
vinyl plasticizers from, 291, 294
winterization of, in solvents, 286
yellowing rate of, 27
Countercurrent distribution, review of, 562
Crambe abyssinica seed oil, composition of, 678
Cruciferae seed oils, composition of, 678
Crystallization of lard, 389, 399
Cyclopropenoid acids, occurrence of, 696

D

Decadienals, from soybean oil, 31
Degassing, vacuum, apparatus for, 40
Deodorization, polymerization during, 130
Descurainia sophia seed oil, composition of, 678
Detergency, effect of calcium ions on, 500
measurement of, 589, 605
Detergents, adsorption of, on cotton, 138
analysis of, by ion exchange, 218
determination of germicides, in, 513
determining activity of, 589, 606
evaluating fatty soil removal by, 123, 169
evaluating protein soil removal by, 169
fatty soil removal by, 361
soil removal by, 244
sucrose esters of, 184
Diglycerides, analysis of, 312
near-infrared spectra of, 199
proton resonance spectra of, 664
Dimeric fats, determination of, 130
Dinonylphenol, oxyethylation of, 289
Divinyl sulfone-eicosteарate adducts, as plasticizers, 107
Docosahexaenoate, methyl, yellowing of films from, 22
yellowing rate of, 27
Dodecylbenzenesulfonates, micellar solutions of, 595
Drying oil films, yellowing of, 22
Drying oils, yellowing rate of, 27

E

Elaidic acid, effect on essential fatty acid metabolism, 297
Eicostearate, methyl, isomerization of, 102
Epoxy acids, isolation of, 316
Epoxy groups, determination of, 641
Epoxystearic acid, in orujo oil, 489
Erucic acid, occurrence of, 678
Eruca sativa seed oil, composition of, 678
Erysimum perofskianum seed oil, composition of, 678
Esterification of tall oil fatty acids, 127
Ethylene oxide, reaction with dinonylphenol, 289
Extraction, analytical methods, 534
effect of, on cottonseed oil composition, 87
of safflower seed, 44

F

Fats, autoxidation products from, 371
chick edema factor in, 418
Fatty acid, determining structure of, 636 641
esters, chromatography of, 609
esters, mass spectrometry of, 660
esters, proton resonance spectra of, 664
morpholides, as plasticizers, 291, 294
Fatty acids, chromatography of, 555
crystallization of, 728
nomenclature for, 197
proton resonance spectra of, 664
purification of, 728
thin-layer chromatography of, 708
Filtration-extraction process, efficiency of, 258
Flavonol glycosides from cottonseed, 403
Flavors, isolation of, from oils, 669, 671
Flax seed oil, composition of, 276
Flax seeds, lipids in, 273, 276
Florisil, chromatography on, 540, 544
Fructose, effect of, on oxidation of linoleate, 692

G

Germicides, determination of, in soaps, 513
Glass, fatty soil removal from, 123, 169
fiber, chromatography on, 582
protein soil removal from, 169
soil removal from, 244, 605
Glucose, effect of, on oxidation of linoleate, 692
Glyceride composition of lard, 389, 399
Glyceride structure, determination of, 62, 67, 69, 96
determination of, with lipase, 685
Glycerides, analysis of, 310
chromatography of, 312, 540, 565, 582
crystal structure of, 648
gas-liquid chromatography of, 628
molecular distillation of, 310
thin-layer chromatography of, 708
Glycerine, purification of, with resins, 470
Glycerol lactopalmitate, determination of, 447
Glycidyl esters, synthesis of, 194
Gossypol, conversion to anhydrogossypol, 51
extraction of, from cottonseed, 19
isolation of, 33
pigment gland, morphology of, 156

H

Halphen-test, effect of phosphatides on, 505
Heat, effect of, on nutritive value of fat, 450
Hematin, lipid peroxidation with, 5
Heme compounds, catalysis of lipid oxidation by, 479
Heptadienals, from soybean oil, 31
Herring meal, nutritive value of, 80
properties of, 80
Herring oil, yellowing rate of, 27
Hesperis matronalis seed oil, composition of, 678
3-cis-Hexenal, from soybean oil, 1
Hibiscus oil, proton resonance spectrum of, 664
Hibiscus syriacus seed oil, composition of, 696
Horse fat, chromatography of, 88
Hydrazine, reduction of linolenate with, 208
Hydrogenated oils, cake shortening from, 306
fatty acid analysis of, 495
isomerization during, 648
physical properties of, 201
trans-isomers in, 201
Hydrogenation, of linolenic acid, 282
trans-isomer formation in, 201
Hydrolysis, of fats, by lipase, 685
Hydroperoxides, determination of, 134
Hydroxyl number, determination of, 641
Hydroxystearic acid derivatives, antimicrobial activity of, 321

I

Iberis amara seed oil, composition of, 678
Iberis umbellata seed oil, composition of, 678
Illipé butter, glyceride structure of, 685
Interesterification, confectionery fat from, 461, 466
Interesterification of lard, 389
mechanism of, 396
Ionic surfactants, analysis of, 218
Isatis tinctoria seed oil, composition of, 678

K

Kaempferol-3-rhamnoglucoside from cottonseed, 403

L

Lactoglycerides, determination of, 447
Lamb fat, carbonyls from, 371
Lard, cake shortening from, 306
chromatography of, 628
crystal modification of, 389
differential cooling curve of, 399
effects of sodium methoxide on, 389, 396
fatty acid analysis of, 495
glyceride structure of, 62
Lauric acid, glycidyl ester of, 194
Lauroyl peroxide, nutritional effect of, 301
Lavatera trimestris seed oil, composition of, 696
Lecithin, chromatography of, 229
Lepidium lasiocarpum seed oil, composition of, 678
Lepidium montanium var. augustifolium seed oil, composition of, 678
Lepidium sativum seed oil, composition of, 678
Lepidium virginicum seed oil, composition of, 678
Linoleate esters, autoxidation products from, 371
Linoleate hydroperoxide, methyl, decomposition of, 367
Linoleate, methyl, autoxidation of, 134
effect of sugars on autoxidation of, 692
mass spectrum of, 660
preparation of, 453
proton resonance spectrum of, 664
yellowing of films from, 22
yellowing rate of, 27
Linoleic peroxide, reaction of tocopherol with, 151
Linoleic salts, conductivity of, 9
ozone value of, 279
Linoleic acid, determination of, 495
glycidyl ester of, 194
ozone value of, 279
plasticizers from, 117
reaction of, with water, 9
solubility in aqueous buffers, 9
soybean hybrids of, 113
Linolenate, methyl, mass spectrum of, 660
ozone value of, 279
yellowing of films from, 22
yellowing rate of, 27
Linolenate esters, autoxidation products from, 371
Linolenic acid, alkali isomerization of, 329
determination of, 495
from linseed oil, 524
reduction of, with hydrazine, 208
selective hydrogenation of, 282
soybean hybrids in, 113
Linolenyl alcohol, yellowing of films from, 22
Linseed alkyl-vinyl ethers, preparation of, 241
Linseed oil, carbonyls from, 371
chromatography of, 88
composition of, 276
concrete surface protection by, 24
fatty acid analysis of, 495
films, yellowing of, 22
glyceride structure of, 62
linolenic acid from, 524
plasticizers from, 117
proton resonance spectrum of, 664
reaction of maleic esters with, 235
saturated acids from alkali isomerization of, 329
yellowing rate of, 27
Linseeds, lipids in, 273, 276
Lipase, pancreatic, action of, 685
Lipids, extraction of, 527
Literature Review, 1961, Part I., 339
Part II., 423
Lobularia maritima seed oil, composition of, 678
Lunaria annua seed oil, composition of, 678

M

Malcolmia maritima seed oil, composition of, 678
Maleate, dialkyl, reaction of, with oils, 235
Malvalic acid, occurrence of, 696
Market information, 23
Mass spectrometry, 614, 660
Matthiola bicornis seed oil, composition of, 678
Matthiola incana seed oil, composition of, 281
Menhaden oil, components of, 555
yellowing rate of, 27
Metals, soil removal from, 244
Metering, of liquids, device for, 380
Methyl glucoside fatty esters, polyoxyethylated, 517
Milk fat, glyceride structure of, 67
Molecular weight, of alkybenzenes, determination of, 674
Monoglycerides, analysis of, 312
determination of, 641
differential cooling curve of, 399
from tung oil, 443
near-infrared spectra of, 199
Morpholides, fatty acid, as plasticizers, 291, 294
Mustard seed oils, composition of, 678
Myristohl peroxide, nutritional effect of, 301

N

Nasturtium officinale seed oil, composition of, 678

Nerisyrenia camporum seed oil, composition of, 678
Nitrile rubber, plasticizerfs for, 107
Nomenclature for long-chain fatty acids, 197
Nonionic surfactants, analysis of, 218
Nuclear magnetic resonance, 664

O

Octadecadienoate, methyl, mass spectrum of, 660
proton resonance spectrum of, 664
Octadecatriene, yellowing of films from, 22
Oleate esters, autoxidation products from, 371
Oleate, methyl, autoxidation of, 134
mass spectrum of, 660
ozone value of, 279
proton resonance spectrum of, 664
Oleic acid, chick edema factor in, 418
derivatives, antimicrobial activity of, 321
effect on essential fatty acid metabolism, 297
glycidyl ester of, 194
1-Oleodistearin, crystal behavior of, 681
synthesis of, 681
Oil emulsions, as shortenings, 306
Oils, determining epoxy acids in, 316
effect of heat on nutritive value of, 253
glyceride structure of, 12
isomerization of, 12
overheated, fractionation of, 253
toxicity of, 253
polymerization of, 12
reaction of maleic esters with, 235
research on, 12
Oleyl vinyl ethers, preparation of, 241
Olive oil, chromatography of, 88
confectionery fat from, 461, 466
glyceride structure of, 685
ozone value of, 279
trans-9 :10-epoxystearic acid in, 489
triterpenoid acids in, 485
Orujo oil, trans-9 :10-epoxystearic acid in, 489
triterpenoid acids in, 485
Ox fat, glyceride structure of, 685
Oxidation, effect of, on nutritive value of oil, 47
of lipids, effect of heme compounds on, 479
structure of products from, 648
Oxidized fats, carbonyl value of, 689
Ozone, determination of oil unsaturation with, 279
Ozonolysis, structure determination by, 636

P

2-Palmito-oleostearin, crystal behavior of, 681
synthesis of, 681
Palm kernel oil, chromatography of, 628
Palm oil carbonyls from, 371
glyceride structure of, 685
Paper, chromatography on, 565, 582
Peanut oil, carbonyls from, 371
composition of, 4
Peanuts, composition of, 516
determining moisture content of, 190
effect of storage moisture on, 516
Peanut seeds, composition of, 4
Peat wax, hydroxy acids in, 233
Pelargonic acid, glycidyl ester of, 194
Pentaerythritol tetralinolenate, yellowing of films from, 22
Permanganate, structure determination with, 636
Peroxidation, of tissue lipids, 5
Peroxides, nutritional effect of, 301
Petroselinic acid derivatives, antimicrobial activity of, 321
Pheasant fat, glyceride structure of, 685
Phenolic aminosulfonates, synthesis of, 212
use as surfactants of, 212
Phosphatides, chromatography of, 544, 565, 582
extraction of, 534
thin-layer chromatography of, 708
Phosphatidyl ethanolamine, chromatography of, 14
Phosphatidyl serine, chromatography of, 14
Phospholipids, chromatography of, 229
Phytosterols, effect of, on cholesterol oxidation, 238
Piazi seed oil, composition of, 452
Pig fat, glyceride structure of, 685
Pigeon fat, glyceride structure of, 685
Plasticizers, for nitrile rubber, 107
from carboxystearic acid, 527
from safflower oil, 117
Plastics, soil removal from, 244
Polymeric fats, determination of, 130
Polyoxyethylene methyl glucoside fatty esters, 517
Polyvinyl chloride, plasticizers for, 117
Porcelain, soil removal from, 244
Pork fat, carbonyls from, 371
differential cooling curve of, 399
Protein, effect of, on avian atherosclerosis, 93
Punicate, methyl, isomerization of, 102

Q

Quercetin-3-glucoglucoside from cottonseed, 403

R

Rabbit fat, glyceride structure of, 685
Rapeseed oil, hydrogenated, nutritive value of, 310
Raphanus sativus seed oil, composition of, 678
Rat fat, glyceride structure of, 62
Rats, effect of overheated oil on, 253
Refining loss, determination of, 172
Refining settlement cup, graph for calculation of, 266
Resins, glycerine purification with, 470
Reversion flavor, of soybean oil, 31
Ricinoleic acid derivatives, antimicrobial activity of, 321
Ricinoleic acid, glycidyl ester of, 194
Ricinus communis proteins, antigenicity of, 597
from, 405

S

Safflower oil, determining dimers in, 130
fatty acid analysis of, 495
ozone value of, 279
plasticizers from, 117
proton resonance spectrum of, 664
reaction of maleic esters with, 235
Safflower seed, filtration-extraction of, 44
lipids in, 273, 276
oil, composition of, 276
oil, yellowing rate of, 27
Saturated glycerides, determination of, 399
Seal oil, chromatography of, 88
Sebacic acid, glycidyl ester of, 194
Selenia grandis seed oil, composition of, 678
Sesame meal, composition of, 148
Sesame oil, ozone value of, 279
Sesame seed, composition of, 148
Shea butter, glyceride structure of, 685
Shortening, fluid, oil emulsion as, 306
Shortenings, determination of lactylated emulsifiers in, 447
Silicic acid, chromatography on, 540, 544, 555
thin layer chromatography on, 609, 708
Sisymbrium irio seed oil, composition of, 678
Soaps, determination of germicides in, 513
Sodium balance method, refining loss of, 172
Solvent extraction, efficiency of, 258
Sophia ochroleuca seed oil, composition of, 678
Soybean flakes, debittering of, 473
determination of alcohol in, 483
effect of heat on nutritive value of, 249
Soybean oil, autoxidation of methyl esters from, 161
cake shortening from, 306
carbonyls from, 371
composition of, 113
determining dimers in, 130
extraction of, 336
fatty acid analysis of, 495
flavor stability of, 12
glyceride structure of, 685
glycidyl esters of, 194
hydrogenation of, 201
meal, desolventizer-toaster for, 112
meal, nutritive value of, 111
oxidized, effect of, on rats, 47
ozonization of, 375
plasticizers from, 117
reaction of maleic esters with, 235
refining of, 332
reversion flavor of, 1, 31
reverted, flavors from, 669, 671
yellowing rate of, 27
Soybeans, polyunsaturated fatty acids in, 113
water absorption by, 120
Spectrophotometry, ultra-violet, fatty acid analysis by, 495
Spectroscopy, infrared, 648
near-infrared, 641
Stanleyella texana seed oil, composition of, 678
Stearate, methyl, aminolysis of, 600
mass spectrum of, 660
Stearic acid, chick edema factor in, 418
Stearyl vinyl ethers, preparation of, 241
Steel, soil removal from, 589
Sterculic acid, occurrence of, 696
structure of, 648
Sterculia foetida seed oil, composition of, 696
Sterculia oil, proton resonance spectrum of, 664
Steroids, gas chromatography of, 625
thin-layer chromatography of, 708
Sterols, chromatography of, 540, 582
Sucrose, detergents from, 184
effect of, on oxidation of linoleate, 692
surfactants from, 410
Sugars, effect of, on oxidation of linoleate, 692
Sulfated oils, 36
2-Sulfonated fatty acids, x-ray diffraction of salts from, 493
Surfactants, adsorption of, on cotton, 138
analysis of, by ion exchange, 218
determining activity of, 589, 605
evaluating fatty soil removal by, 123, 169
evaluating protein soil removal by, 169
fatty soil removal by, 361
from methyl glucoside, 517
from sucrose, 410
phenolic aminosulfonates as, 212
soil removal by, 244
solution properties of, 595, 605
sucrose esters of, 184
x-ray diffraction of, 493

T

Tall oil fatty acids, esterification of, 127
Tall oil, ozone value of, 279
symposium, 31
Tallow, cake shortening from, 306
fatty acid analysis of, 495
glycidyl esters of, 194
Thlaspi arvense seed oil, composition of, 678
α-Tocopherol, irradiation of, 151
oxidation of, 151
Tocopherols, in lipid peroxidation, 5
Todri, white, seed oil, composition of, 281
Trans-fatty acids, effect of fat properties on, 201
Triglycerides, analysis of, 312
chromatography of, 88, 506
determining structure of, 62, 67, 69, 88
Triolein, chick edema factor in, 60
confectionery fat from, 461, 466
solubilization of, by surfactants, 361
Tristearin, solubilization of, by surfactants, 361
Triterpenes, thin-layer chromatography of, 708
Triterpenoid acids, in orujo oil, 485
Tropaeolum majus seed oil, composition of, 678
Tung kernels, toxins from, 520
Tung oil, alkali isomerization of, 329
monoglycerides from, 443
proton resonance spectrum of, 564

U

Unsaturation, cis-trans, determination of, 648
determination of, 641
determination of, with ozone, 279
Urea, purification of fatty acids with, 728
Urethane foams, from castor-based polyols, 262
aliphatic, physical properties of, 295
Urethanes, aliphatic, physical properties of, 295

V

Vaccarino process for cottonseed, 143
Vinyl chloride resins, plasticizers for, 291, 294
Vinyl ethers, preparation of, from acetals, 241
Vitamin A, effect of oxidized oil in diet on, 47
Vitamin E, in lipid peroxidation, 5
Volatiles, isolation of, 40

W

Wax, palm, characteristics of, 699
Wax, peat, hydroxy acids in, 233
Winterization, of oil, in solvents, 286
Wool, degreasing of, 216
Wool grease, properties of, 216
Wool wax, glycidyl esters of, 194

Z

Zone refining, of fatty acids, 728

Committee

Advertising, report, 1960-61, (6) 18

Cellulose Yield, report, 1960-61, 360
Crude Fiber Liaison, third interim report of the A.O.C.S.-A.O.A.C., 1959-1960, 150

Fat Analysis, add to committees, (3) 24
committee changes, (2) 28
named vice chairman, (4) 24

Literature Review, report, Part I., 339
Part II., 423

Smalley, program announced, (6) 22
report, 1960-61, 305
Spectroscopy, report, 1959-60, 180

Technical Safety, committee meeting in St. Louis, (8) 20
discuss sanitation, (1) 10

Uniform Methods, report, 1960, 224
report, May, 1961, 404

News

A

Ackerman, Bernard, hobby, (4) 9
Ault, W. C. Book Review—Research as a Science. Zetetics by Tykociner, (3) 28

B

Babyan, V. K. Book Review—Fatty Acids, Their Chemistry, Properties, Production, and Uses, edited by Markley, (5) 30
Bailey Award, address by recipient, (5) 12
Bailey Award, presented to J. C. Cowan, (5) 11
Bailey, H. S. Editorial—The Journal's First Editor Reviews the Past . . . When He Predicted the Present, (11) 4
Baldwin, A. R., Editorial—Precious Time, (1) 4
Bannister, W. W. Book Review—Diazo and Azo Chemistry, Aliphatic and Aromatic Compounds, by Zollinger, (12) 40
Bates, R. W. Editorial—We Enter the Sixties, (6) 4
Bayley, C. H. Book Review—Handbook of Textile Testing and Quality Control, by Grover and Hamby, (12) 36
Beal, Robert. Book Review—Metallic Corrosion Inhibitors, by Putilova, Balezin, and Barannik, translated from the Russian by Ryback, edited by Bishop, (9) 41
Benedict, J. H. Book Review—Indian Essential Oils: A Review, by Menon, (8) 33
Benedict, J. H. Book Review—Systematic Analysis of Surface-Active Agents by Rosen and Goldsmith, (2) 33
Bennett, H. C., hobby, (5) 9
Book Review, *Advances in Analytical Chemistry and Instrumentation*, edited by Reilley, (9) 41
Advances in Enzymology and Related Subjects of Biochemistry, Vol. 22, edited by Nord, (4) 27
Advances in Enzymology, Vol. 23, edited by Nord, (12) 37
Advances in Organic Chemistry, Methods and Results, Vol. II, edited by Raphael, Taylor, and Wynberg, (4) 26
Advances in Spectroscopy, Vol. I, edited by Thompson, (1) 24
Advances in X-Ray Analysis, Vol. 4, edited by Mueller, (12) 38
Aerosols: Science and Technology, edited by Shepherd, (9) 40
Alginsaure Alginate, by Maass, (8) 33
Application of Nuclear Magnetic Resonance Spectroscopy in Organic Chemistry, by Jackman, (1) 28
Applied Gamma-Ray Spectrometry, edited by Crouthamel, (2) 36
The Behavior of Plasticizers, by Mellan, (10) 30
Biochemistry of Plants and Animals, by Mallette, Altouse, and Clagett, (1) 23
Chemical Processing Nomograms, edited by Davis, (12) 38
The Chemistry of the Terpenes, by Pinder, (9) 42
Cost Engineering in the Process Industries, edited by Chilton, (9) 42
Diazo and Azo Chemistry, Aliphatic and Aromatic Compounds, by Zollinger, (12) 40
Encyclopedia of Chemical Technology, Second Supplement Volume, edited by Standen, (2) 34
The Encyclopedia of Spectroscopy, edited by Clark, (6) 34
FAO Commodity Review 1961, by the Food and Agriculture Organization of the United Nations, Rome, Italy, (11) 32
Fatty Acids, Their Chemistry, Properties, Production, and Uses, edited by Markley, (5) 30
Fatty Acids: Their Chemistry, Properties, Production, and Uses, Part 2, Second Edition, edited by Markley, (11) 23
Flammenphotometrie, by Herrmann and Alkemade, (9) 41
Flow of Fluids Through Porous Materials, by Collins, (11) 26
Food for America's Future, (5) 32
Food, The Yearbook of Agriculture, 1959, edited by Stefferud, (1) 25
Gas Chromatography Abstracts, 1958–1959, edited by Knapman, (7) 26
Gas Chromatography 1960, edited by Scott, (11) 27
Handbook of Textile Testing and Quality Control, by Grover and Hamby, (12) 36
Heterocyclic Systems with Bridgehead Nitrogen Atoms, Part I and Part II, by Mosby, (11) 22
A Hole in the Bottom of the Sea, by Bascom, (9) 40
Homolytic Aromatic Substitution by Williams, (3) 27
Index des Huiles Sulfonés et Detergents Modernes, Vol. III, by Sisley, (8) 28
Indian Essential Oils, by Menon, (8) 33
Introduction to the Chemistry of Heterocyclic Compounds, by Acheson, (1) 24
An Introduction to Fluid Dynamics, by Bayley, (12) 37
Isotope Effects on Reaction Rates, by Melander, (4) 28
The Isotope Index, 1960–1961, edited by Sommerville, (5) 29
Kolloidchemie, by Stauff, (1) 27
Les Operation's Unitaries, Du Genie Chimique, by Loncin, (10) 30
Lipid Metabolism, edited by Bloch, (3) 28
Literature Review on Oils and Fats, 1958, by Rao, (8) 28
Low Temperature Techniques, by Dinn and Crockett, (3) 27
Lubrication of Bearings, by Radzimovsky, (1) 27
Methods of Testing Chemicals on Insects, Vol. II., edited by Shepard, (8) 33
Metallic Corrosion Inhibitors, edited by Bishop, (9) 41
Microanalysis by the Ring Oven Technique, by Weisz, (7) 28
Micro-Organisms as Allies, by Duddington, (10) 28
Name Index of Organic Reactions, by Gowan and Wheeler, (7) 24
NMR and EPR Spectroscopy, by Varian Associates NMR-EPR Staff, (9) 40
Official Methods of Analysis of the Association of Agricultural Chemists, 9th ed., edited by Horowitz, (2) 34
Organic Analysis, Vol. IV, edited by Mitchell, Kolthoff, Proskauer, and Weissberger, (12) 36
Organic Electronic Spectral Data, Vol. 1, 1946–1952, edited by Kamlet, (6) 35
Organic Electronic Spectral Data, Vol. II, 1953–1955, edited by Ungnade, (6) 35
Organic Reactions, Vol. XI, edited by Cope, (2) 33
Organic Syntheses, Vol. 40, edited by Newman, (5) 29
Organometallic Chemistry, edited by Zeiss, (6) 35
pH Measurement and Titration, by Mattuck, (11) 32
Physical Chemistry of Surfaces, by Adamson, (2) 33
Physical Methods of Organic Chemistry, 3rd ed., Vol. 1, Part III, edited by Weissberger, (2) 36
Physical Methods of Organic Chemistry, 3rd ed., Vol. I, Part IV, edited by Weissberger, (3) 26
The Physico-Chemical Constants of Binary Systems in Concentrated Solutions, Vol. 3, Systems with Metallic Compounds, by Timmermans, (1) 23
The Physics of Flow Through Porous Media, by Scheidegger, (5) 33
Preparative Methods of Polymer Chemistry, by Sorenson and Campbell, (7) 31
The Principles of Electrophoresis, by Audubert and de Mende, (1) 23
Proceedings of the International Symposium on Microchemistry, edited by Wilson, (1) 27
Progress in Biophysics and Biophysical Chemistry, Vol. 10, edited by Butler and Katz, (8) 33
Pulp and Paper Chemistry and Chemical Technology, 2nd ed., Vol. I, Pulp and Bleaching, by Casey, (5) 30
Pulp and Paper Chemistry and Chemical Technology, 2nd ed., Vol. II, Papermaking, by Casey, (5) 31
Pulp and Paper: Chemistry and Technology, 2nd ed., Vol. III, Paper Testing and Converting, by Casey, (7) 24
Pyridine and Its Derivatives, Part 2, edited by Klingsberg, (12) 38
Radiation Chemistry of Organic Compounds, by Swallow, (7) 30
Research as a Science. Zetetics, by Tykociner, (3) 28
Review of Textile Progress, Vol. 10, 1958, edited by Tordoff and Hooper, (1) 24
Review of Textile Progress, Vol. II, 1959, edited by Toroff, (7) 26
Silicones, edited by Fordham, (10) 28
Soap, Perfumery and Cosmetics Year Book and Buyers' Guide, 18th ed., edited by Wells, (6) 35
Soviet Research in Catalysis, 1956, edited by Gray, (5) 32
Soviet Research in Catalysis in English Translation, 1957-1958, (Consultants Bureau, New York, 1961), (11) 25
Soybean Blue Book, American Soybean Association, (7) 30
Symposium on Applied Radiation and Radioisotope Test Methods, (12) 36
Systematic Analysis of Surface-Active Agents, by Rosen and Goldsmith, (2) 33
Syntheses of Heterocyclic Compounds, Vol. III and IV, edited by Mudzhoian, (6) 34
Tables for Identification of Organic Compounds, edited by Hodgman, Weast, and Selby, (2) 33
Technology of Nonmetallic Coating, by Drinberg, Gurevich, and Tikomirov, (3) 26
Temperature Measurement and Control, by Coxon, (4) 26
Toxicology—Mechanism and Analytical Methods, Vol. I, edited by Stewart and Stolman, (11) 23
Treatise on Analytical Chemistry, of the Elements, Vol. 3, edited by Kolthoff, Elving, and Sandell, (7) 26
The Use of Organic Reagents in Inorganic Chemistry, by Busev and Polianskii, (5) 33
Waste Treatment, Proceedings of the Second Symposium on the Treatment of Waste Waters, edited by Isaac, (5) 29
Water Treatment for Industrial and Other Uses, by Nordell, (11) 26
Boyd, H. M. Book Review—The Use of Organic Reagents in Inorganic Chemistry, by Busev and Polianskii, (5) 33
Breeke, O. L. Book Review—The Physico-Chemical Constants of Binary Systems in Concentrated Solutions, Vol. 3, Systems with Metallic Compounds by Timmermans, (1) 23
Burwell, Jr., R. L. Book Review—Soviet Research in Catalysis in English Translation, 1957–1958, (11) 25

C

Campbell, Jr., R. L. Book Review—Flow of Fluids Through Porous Materials, by Collins, (11) 26
Candidates for election, 1961, (2) 26
Cavanagh, G. C., hobby, (1) 12
The chick edema factor and its relation to the fatty acid industry, McGuine, (12) 13
Christenson, R. M. Editorial—Pittsburgh Plate Glass Company. . . . A Diversified Organization, (7) 4
Commentary A.O.C.S. *Chicago*—Your Host City, (9) 4
History of the Corn Products Company, (5) 4
Pittsburgh Plate Glass Company. . . . A Diversified Organization, (7) 4
Precious Time, (1) 4
Short Courses and the Education Committee, (3) 4
The Beginning and Growth of Kraft Foods, (8) 4
International Society for Fat Research, (12) 4
The Journal's First Editor Reviews the Past . . . When He Predicted the Present, (11) 4
The Story of General Foods, (10) 4
We Enter the Sixties, (6) 4
Welcome to St. Louis, Convention City, (4) 4
Wilson and Company Inc., (2) 4
Compton, Jack. Book Review—Review of Textile Progress, Vol. 10, 1958, edited by Tordoff and Hooper, (1) 24
Cowan, J. C. Editorial—Short Courses and the Education Committee, (3) 4
To receive Bailey medal, (3) 22
Crisler, R. W. Book Review—Advances in Spectroscopy, Vol. I, edited by Thompson, (1) 24
Design of Food Processing Plants for Sanitation and Good Housekeeping, the Role of the Engineering-Contractor in, (9) 30

D

Dickerson, M. H., hobby, (8) 8
Doane, Phyllis. Editorial—The Beginning and Growth of Kraft Foods, (8) 4
Dugan, L. R., Jr. Book Review—Organic Syntheses, vol. 40, edited by Newman, (5) 29

E

Eisdorfer, I. B. Book Review—Proceedings of the International Symposium on Microchemistry, edited by Wilson, (1) 27
Endres, J. G. Book Review—Cost Engineering in the Process Industries, edited by Chilton, (9) 42
Erman, W. F. Book Review—Heterocyclic Systems with Bridgehead Nitrogen Atoms, Part I and Part II, by Mosby, (11) 22
Estes, R. R. Book Review—Advances in Organic Chemistry. Methods and Results, Vol. II, edited by Raphael, Taylor, and Wynberg, (4) 26
Book Review—Homolytic Aromatic Substitution by Williams, (3) 27
Book Review—Introduction to the Chemistry of Heterocyclic Compounds by Acheson, (1) 24
Fats and Oils and Derivatives, trends in industrial markets for, (8) 23
Fatty Acids: past, present and future, (3) 35

F

Filer, L. J. Jr. Book Review—Food for America's Future, (5) 32
Flautt, T. J. Book Review—NMR and EPR Spectroscopy, by Varian Associates NMR-EPR Staff, (9) 40

G

Gastrock, E. A. Book Review—An Introduction to Fluid Dynamics, by Bayley, (12) 37
Goodrum, W. J. Book Review—Chemical Processing Nomograms, edited by Davis, (12) 38
Book Review—Lubrication of Bearings by Radzimovsky, (1) 27
Grummitt, Oliver. Book Review—Pyridine and Its Derivatives, Part 2, edited by Klingsberg, (12) 38
Gunther, John. Editorial—The Story of General Foods, (10) 4

H

Harlan, J. W. Book Review—Symposium on Applied Radiation and Radioisotope Test Methods, (12) 36
Harris, J. C. Book Review—Review of Textile Progress, Vol. II, 1959, edited by M. Tordoff, (7) 26
Hobby Department, Bernard Ackerman, (4) 9
H. C. Bennett, (5) 9
G. C. Cavanagh, (1) 12
M. H. Dickerson, (8) 8
L. M. Kishlar, (6) 8
J. C. Konen, (3) 6
D. H. Wheeler, (2) 9
Hoerr, C. W. Book Review—Physical Chemistry of Surfaces by Adamson, (2) 33

J

Jackson, F. L. Book Review—A Hole in the Bottom of the Sea, by Bascom, (9) 40
Book Review—Fatty Acids: Their Chemistry, Properties, Production, and Uses, Part 2, second edition, edited by Markley, (11) 23
Book Review—Microanalysis by the Ring Oven Technique, by Weisz, (7) 28
Book Review—Tables for Identification of Organic Compounds, edited by Hodgman, Weast, and Selby, (2) 33
Janssen, H. J. Book Review—The Physics of Flow Through Porous Media by Scheidegger, (5) 33
Jasperson, H. Editorial—International Society for Fat Research, (12) 4
Johnston, P. V. Book Review—Food, The Yearbook of Agriculture, 1959, edited by Stefferud, (1) 25

K

Kauffman, F. L. Book Review—Advances in X-Ray Analysis, Vol. 4, edited by Mueller, (12) 38
Kirschenbauer, H. G. Book Review—Literature Review on Oils and Fats, 1958, by Rao, (8) 30
Kishlar, L. M., hobby, (6) 8
Konen, J. C., hobby, (3) 6
Kummerow, F. A. Book Review—The Principles of Electrophoresis by Audubert and de Mende, (1) 23

L

Lambou, M. G. Book Review—Encyclopedia of Chemical Technology, Second Supplement Volume, edited by Standen, (2) 34
Book Review—Low Temperature Techniques by Din and Crockett, (3) 27
Lindsay, J. D. Book Review—Water Treatment for Industrial and Other Uses, by Nordell, (11) 26
Linseed Oil for Protection of Concrete Surfaces, (5) 24
Logan, T. J. Book Review—Name Index Organic Reactions by Gowan and Wheeler, (7) 24
Loncin, M. Book Review—Les Operations Unitaires du Genie Chimique, by Loncin, (10) 30
Long, C. L. Book Review—The Isotope Index, 1960–61, edited by Sommerville, (5) 29

M

Mackay, D. A. M. Book Review—Advances in Analytical Chemistry and Instrumentation, edited by Reilley, (9) 41
Book Review—Gas Chromatography 1960, edited by Scott, (11) 27
McGuine, Thomas, The Chick Edema Factor, (12) 13
Meetings of A.O.C.S.
1961, spring, St. Louis
attendance tops 500, (6) 24
field trip set for May 1, (1) 18
meet me in St. Louis, (3) 22
prize winners announced, (6) 32
St. Louis events outlined, (2) 22
St. Louis program strong, (6) 24
seminar to lead off technical program, (4) 20
1961, fall, Chicago
A.O.C.S. fall meeting, (8) 20
Chicago convention news, (12) 20
Chicago convention plans, (9) 24
liaison committee breakfast, (12) 32
names Chicago committees, (5) 20
plans for Chicago meeting, (7) 19
the Chicago convention program nears completion, (10) 20
1962, spring, New Orleans
Committee chairmen announced, (12) 30
Mehlenbacher, V. C. Receives testimonial placque, (12) 20
Metcalf, E. L. Editorial—Welcome to St. Louis, Convention City, (4) 4
Methods of Analysis, revisions, 1960, (2) 27
1961 revisions are out, (11) 27
Milun, A. J. Book Review—Official Methods of Analysis of the Association of Agricultural Chemists, 9th ed., edited by Horowitz, (2) 34
Moore, R. O. Book Review—Advances in Enzymology and Related Subjects of Biochemistry, Vol. 22, edited by Nord, (4) 27
Morgareidge, K. Book Review—Method of Testing Chemicals on Insects, Vol. II, edited by Shepard, (8) 33

N

North Central Section
A.O.C.S. local sections news, (8) 21
new officers announced, (7) 21
officers and members met October 25, 1961, (12) 32
Shuman speaks, (2) 16
Northeast Section
A.O.C.S. local sections news, (8) 21
Lipsky was speaker, (4) 24
pulp chemicals uses to expand sharply, (2) 16
tall oil symposium, (3) 31
Northern California Section
A.O.C.S. local section news, (8) 21
elects officers, (2) 17
fall meeting, September 15, 1961, (11) 14

O

O'Connor, R. T. Book Review—Applied Gamma-Ray Spectrometry, edited by Crouthamel, (2) 36
Obituaries
Alsop, W. G., (5) 36
Anderson, O. N., (12) 9
Andrews, J. T. R., (9) 44
Brawner, J. H., (10) 26
Decker, R. A., (9) 44
Degavre, M. L., (9) 44
Geddes, W. F., (4) 36
Gross, H. E., (4) 36
Karakas, H. J., (4) 36
Kruse, N. F., (2) 40
Renner, Otto, (2) 40
Rosenblatt, George, (1) 32
Royce, Harvey D., (1) 32
Stone, J. N., (10) 26
Stovall, R. S. Jr., (4) 36
Stryker, W. R., (4) 36
Waterman, H. I., (11) 8
Officers and Committees 1961–1962, Supplement to Directory of Members, 1960, (9) 12
Officers, A.O.C.S. 1961–1962, (5) 23
Official Referee Chemists, 1961–1962. Addition to List published in September, (11) 14
Orr, C. H. Book Review—Gas Chromatography Abstracts, 1958, edited by Knapman and Scott, (7) 26

P

Perkins, E. G. Book Review—Kolloidchemie by Stauff, (1) 27
Powers, P. O. Book Review—Radiation Chemistry of Organic Compounds, by Swallow, (7) 30

R

Ranger, N. O. Book Review—Aerosols: Science and Technology, edited by Shepherd, (9) 40
Rathmann, D. M. Book Review—Isotope Effects on Reaction Rates by Melander, (4) 28
Book Review—Progress in Biophysics and Biophysical Chemistry, Vol. 10, edited by Butler and Katz, (8) 33
Book Review—The Chemistry of the Terpenes, by Pinder, (9) 42
Editorial—History of the Corn Products Company, (5) 4
Reiser, Raymond. Book Review—Biochemistry of Plants and Animals by Mallett, Althouse, and Clagett, (1) 23
Book Review—Lipid Metabolism, edited by Bloch, (3) 28
Report on Fats and Oils, by J. E. McHale.
Big Bull or Little Bull? (2) 6
Edible Tallow, (4) 6
EEC, (11) 6
How Many Acres? (5) 6
Irresistible Forces versus Immovable Object, (12) 6
No Reverse Gear, (9) 6
Side Issues, (10) 6
The Farmer Takes a Hedge, (8) 6
The Real Importance of Conversion, (3) 8
The Tenuous Thread, (6) 6
Too Close? (1) 6
Turn in the Tide, (7) 6
Rhales, W. F. Book Review—Temperature Measurement and Control, (4) 26
Rodeghier, A. A. Editorial—*Chicago*—Your Host City, (9) 4

S

Short Course, 1961
enroll for short course, (5) 20
hold short course in Rochester, (1) 27
Kuhrt to be local chairman, (2) 24
plan short course program, (3) 24
rush on for short cours, (6) 22, (7) 21
short course a success, (8) 20
speakers named, (4) 24
short course announced for 1962, (12) 30

Showell, J. S. Book Review—Application of Nuclear Magnetic Resonance Spectroscopy in Organic Chemistry by Jackman, (1) 28

Slavin, D. G. Book Review—Flammenphotometrie, by Herrmann and Alkemade, (9) 41

Southeastern Section
forms chemical group, (1) 8
new officers announced, (7) 21

Soybean Oil Meal, the desolventizer-toaster process for, (3) 11

Spannuth, H. T. Editorial—Wilson and Company Inc., (2) 4

Stein, G. A. Book Review—Silicones, edited by Fordham, (10) 28

Stillman, R. C. Book Review—FAO Commodity Review, 1961, by the Food and Agriculture Organization of the United Nations, Rome, (11) 32
Book Review—Soybean Blue Book, (7) 30

Stirton, A. J. Book Review—Index des Huiles Sulfones et Detergents Modernes, Vol. III, by Sisley, (8) 30

Sulfated Oils—A Review, (9) 36

Swern, Daniel. Book Review—Organic Reactions, Vol. XI, edited by Cope, (2) 33
Book Review—Physical Methods of Organic Chemistry, 3rd ed., Vol. I, Part III, edited by Weissberger, (2) 36
Book Review—Physical Methods of Organic Chemistry, 3rd ed., Vol. I, Part IV, edited by Weissberger, (3) 26
Book Review—Preparative Methods of Polymer Chemistry, by Sorenson and Campbell, (7) 31
Book Review—Soviet Research in Catalysis, 1956, edited by Gray, (5) 32
Book Review—The Behavior of Plasticizers, by Mellan, (10) 30

T

Tall Oil Industry Supply Situation, (3) 31

Tall Oil Products, I. in the markets of the 60's, (3) 33

Tall Oil Products, II. in the markets of the 60's, (3) 35

Teeter, H. M. Book Review—Technology of Nonmetallic Coating by Drinberg, Gurevich, and Tikhomirov, (3) 26

Thiersen, Rheinhardt. Book Review—Waste Treatment, Proceeding of the Second Symposium on the Treatment of Waste Waters, edited by Isaac, (5) 29

Thomas, A. E., III. Book Review—Organic Analysis, Vol. IV., edited by Mitchell, Kolthoff, Proskauer, and Weissberger, (12) 36

W

Weber, R. O. Book Review—Micro-Organisms as Allies, by Duddington, (10) 28

Wharton, H. W. Book Review—pH Measurement and Titration, by Mattock, (11) 32
Book Review—Treatise on Analytical Chemistry, Part II, Analytical Chemistry of the Elements, Vol. 3, Kolthoff, Elving, and Sandell, editors, (7) 26

Wheeler, D. H., hobby, (2) 9

Wise, L. E. Book Review—Pulp and Paper Chemistry and Chemical Technology, 2nd ed., Vol. I, Pulp and Bleaching by Casey, (5) 30
Book Review—Pulp and Paper Chemistry and Chemical Technology, 2nd ed., Vol. II, Paper-making by Casey, (5) 31
Book Review—Pulp and Paper: Chemistry and Chemical Technology, Second edition, Vol. III, Paper Testing and Converting by Casey, (7) 24

Whitting, L. A. Book Review—Advances in Enzymology, edited by Nord, (12) 37

Wolff, H. Book Review—Alginsaure Alginate, by Maass, (8) 33

World Oil Problems, the president of the international association of seed crushers reviews, (9) 16

Z

Zeitlin, B. R. Book Review—Toxicology-Mechanism and Analytical Methods, Vol. I, edited by Stewart and Stolman, (11) 23